

TAPAS

mixed **bar olives** **V GF** 4-

sriracha shrimp* sautéed bell peppers & onions 12.5-

maryland-style blue **crab cakes**, charred onion remoulade 13-

marinated wood-fired **lamb chops** ***GF** 12.5-

warm **mission figs**, (seasonal) cambazola, prosciutto **GF** 12-

wood fired wings, tamarind glaze, mango agave sauce **GF** 9-

citrus scallop ceviche*, tomato, bell pepper, onion, cilantro, jalapeño, avocado, sweet wonton strips 13.5-

escargot barcelona, spinach, tomatoes, garlic, parmesan breadcrumb, crostini 10.5

smoked salmon on corn cakes*, crème fraîche, fresh dill 7.5-

wildthyme meatballs, house marinara, parmesan, fresh basil 9.5-

parmesan-cruste **diver scallops***, portobello mushroom, pesto, roasted tomato 14.5-

timo shellfish trio*, sriracha shrimp, diver scallops, scallop ceviche, rosemary crackers, crostini 19-

SOUPS & GREENS

salads add chicken 4- add smoked salmon 6-

butternut squash soup, crème fraîche, pancetta **GF** 7-

sausage kale soup, andouille sausage, garbanzo beans, parmesan croutons 6-

beet salad, arugula, red onions, goat cheese, candied pecans, balsamic reduction **V GF** 10.5- half 6-

brussels sprouts salad, pancetta, roasted nuts, mustard vinaigrette **GF** 11.5- half 6-

crispy kale caesar, baked tuscan kale, caesar dressing, shaved manchego, croutons 9.5- half 6-

caprese salad, tomato, mozzarella, basil **V** 10.5- half 6-

roasted butternut squash salad, quinoa, ricotta, arugula, red onions, dried cherry, mint, pumpkin seeds **GF** 11.5- half 6-

oven roasted **chicken salad**, super greens, avocado, corn, cherry tomato, honey mustard vinaigrette **GF** 13.95-

smoked salmon & quinoa salad*, arugula, cherry tomato, red onion, apple vinaigrette **GF** 14.95-

TIMO

wood oven ● wine bar

BREADS & BOARDS

wood-oven **Timo bread**, pesto, honey citrus butter **V** 4-

cheesy corn bread, pesto, honey citrus butter **V** 4-

artisan **cheese board** **V** 15-

artichoke & spinach dip **V** 12-

oven-roasted veggie platter, broccolini, brussels sprouts, asparagus, roasted tomato, portabello, burrata, pesto, crostini 13-**V**

house-smoked salmon platter*, egg salad, lemon vodka crema, warm crostini 14.5-

antipasto for two, cured meats, portobello, burrata cheese, artichokes, roasted elephant garlic, warm crostini 14-

bruschetta board 12.95-

choose 3:

-**roasted tomato**, olives, triple cream brie **V**-

-**spicy coppa**, burrata cheese, pesto-

-**sautéed mushroom**, brie, balsamic reduction **V**-

-**classic**, mozzarella, basil, roma tomato **V**-

-**smoked salmon***, crème fraîche, fresh dill-

-**ricotta lemon zest**, honey, basil **V**-

-**apple fig jam**, triple cream brie **V**-

-**prosciutto**, mozzarella, arugula, truffle oil-

-**goat cheese spread**, fresh strawberries, mint, balsamic reduction **V**-

-**cubano**, coppa, provolone, pineapple, cilantro, mustard, pickle-

SANDWICHES 13.95-

served on fresh baked Timo bread with kettle chips, sub small house salad 2-

-**burrata cheese**, roasted tomato, pesto, fresh basil, balsamic-

-**prosciutto**, coppa, triple cream brie, fig jam, roasted tomato, arugula-

-**chicken pesto BLT**, burrata cheese, arugula, pesto, balsamic reduction, olive oil-

-**braised short ribs**, arugula, caramelized onion, cambazola, tomato, chipotle aioli-

WOOD FIRED PIZZAS

margherita 13.95-
tomato sauce, fresh mozzarella, whole garlic, fresh basil **V**
add sausage 4-

pesto pine nut 13.95-
olive oil, pesto, pine nuts, burrata, basil, shaved manchego **V**
add sausage 4-

spicy salami 15-
red salami, tomato sauce, caramelized onions, sweet ricotta, mozzarella

short rib 16-
braised short rib, sweet potato, provolone, banana peppers, truffle oil, green onions

roasted veggie 13.95-
garlic, roasted tomato, asparagus, broccolini, spinach, burrata, ricotta, red onion **V**

loaded Italian 16-
Italian sausage, tomato sauce, ricotta, banana peppers, onions, mushrooms

pizza bianca 14-
peppered salami, fresh garlic, fresh oregano, kalamata olives, roasted tomato, broccolini, feta

mediterranean thin crust 14- (add chicken 3-)
spinach and artichoke cream, feta, oven-roasted tomatoes, provolone, roasted garlic, pesto **V**

prosciutto thin crust 14.5-
caramelized onions, truffle oil, crushed red peppers, arugula

ENTREES

lemon oregano wood-fired chicken, asparagus, wild thyme potatoes (**gf**) 19.50-

crab cake benedict*, poached egg, tomato, asparagus, wildthyme potatoes, hollandaise sauce, 17.95-

oven-roasted **eggplant ricotta lasagna** (**v**) 17.75-
(add sausage 4-)

red wine-braised short ribs, bone marrow-cabernet reduction, broccolini, wildthyme potatoes 27-

wood-fired **lamb chops***, demi-glaze, asparagus, mint cous cous 22.95- (gluten free upon request)

cedar plank **wild king salmon***, agave glaze, sautéed kale, mushroom cous cous 22.95-

*these items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness